

Fresh Asparagus and Lump Crab Salad with a Sauce Ravigote

Serves 12

3 bunches	fresh green asparagus
2 cups	Mayonnaise
1 Tbsp	Dijon Mustard
Juice	of two lemons
1 cup	minced onions
2 Tbsp	minced shallots
2 tsp	minced garlic
1/2 cup	pressed capers
2 Tbsp	chopped parsley
2 Tbsp	chopped chervil
2 Tbsp	chopped tarragon
2 pounds	lump crabmeat, picked over for shells and cartilage

Bring a pot of salted water to a boil. Trim off about 2 inches from the bottom of the asparagus. When the water comes to a boil, add the asparagus and cook for 2 to 3 minutes; (depending on the size of the asparagus).

Remove the asparagus and place in a large mixing bowl of ice water. Leave the asparagus in the water for 2 minutes. Remove from the water and pat dry.

In a mixing bowl, whisk the mayonnaise, mustard, lemon juice, onions, shallots, garlic, capers, parsley, chervil and tarragon. Mix well. Season the mixture with salt and pepper. Add the crab meat and mix well. Re-season if needed.

Arrange the asparagus on individual plates (crisscross) and spoon the crab mixture over the center of the asparagus.